

Milk Hygiene 2009

Please answer the following Questions:

1-Comment on the following:

- a) Mention the methods of pretreatment of raw milk before pasteurization and discuss fully two of them.
- b) Enumerate defects of butter and mention the measure used to avoid manufacturing defects.
- c) Control of egg spoilage.

2-What briefly on:

- a) Differences between enteropathogenic E.coli and Bacillus cereus food poisoning.
- b) Source of microbial contamination of hens eggs.
- c) Discuss the bacterial faults of cheese and how can you prevent its occurrence in cheese.
- d) Describe the ingredients used for ice cream manufacture.

3-Write full account on:

- a) Manufacture of Margarine and its legal requirements.
- b) Processing and Defects of dried milk.
- c) Criteria and its application for evaluation of dairy products.

Milk Hygiene 2009

Please answer the following Questions:

1- Write briefly on:

- a) Microbiological problems of pasteurized milk and how to assess the efficiency of pasteurization, legal requirements and factors affecting its keeping quality.
- b) Ducks egg contains high percentages of contamination, if such eggs are consumed raw or semi-raw may responsible for sporadic or epidemic diseases.

2- Write about:

- a) Acid degree value and its significance for fats and oils.
- b) Biogenic amines and their public health significances.
- c) Methylene blue red reduction test in ice cream.

3- What do you know about:

- a) Microbiological criteria with application of sampling plane.
- b) Margarine.
- c) Methods for detection of melamine in milk powder and its public health significance.

Milk hygiene 2010

Please answer the following Questions:

1- Discuss fully:

- a) Manufacture and defects of milk powder (Spray method) and yoghurt.
- b) Tabulate the difference between butter and margarine.
- c) Chlorine.

2- Give an account on:

- a) Starter.
- b) Objective of heat treatments and reception section.
- c) Diabetic ice cream.

3- What about:

- a) Problems associated eggs, acrylamide and mycotoxins.
- b) Fitness of farm milk for manufacture of cheeses.

Milk hygiene 2011

Please answer the following Questions:

1- Discuss Briefly:

- a) Problems associated milk stones, prevention and control program
- b) standardization of milk fat.
- c) Agglomeration process used in production of instant dry milk.

2- What about:

- a) Application of HACCP.
- b) Defects of cheese.
- c) Problems associated ignited oils.
- d) Probiotics.
- e) Survival of pathogen in butter.

Milk hygiene 2012

Please answer the following Questions:

1- Discuss briefly:

- a) Application of HACCP (eggs- fats & oils- dairy products made from raw milk).
- b) Storage of acceptable farm milk.

2- Give an account on the following:

- a) Probiotics.
- b) Diabetic ice cream.
- c) A broad spectrum disinfection.
- d) Surfactants.

3- Give reasons:

- a) Sterilized milk gained wide attention.
- b) Rubbery soft cheese.
- c) Rancid butter.

4- Write on:

- a) Manufacture and problems of processed cheese.
- b) Legal requirements of milk powder.
- c) Modification of pasteurization.

Milk hygiene 2014

Answer the following questions:

A. Discuss Briefly

1. Homogenization as a step of pretreatment of milk.
2. Milk stone is an industry problem, Discuss briefly and mention how to prevent & Control.

B. Write on

1. Manufacture of concentrated milks and compare about the media preservation.
2. Manufacture of butter and defects

C. Give an account on

1. Manufacture and defects of soft cheeses
2. Ice cream defects, Discuss briefly about overrun%

D. Write short notes about

1. Ignited oils and its problems.
2. Antimicrobial defense of egg albumin.
3. prerequisite programs and HACCP

Milk hygiene 2015

A. discuss briefly

1. Sour cream and flavor defects of butter
2. Properties of effective and fast-acting detergent
2. Instant dry milk products
3. In a dairy plant how can you guarantee the consumer that the product of Constant fat content 3%, if you know that $H = 5\%$ and $L = 0.05\%$?

B. write on

1. Differentiation between butter and margarine
2. Manufacture of plain yoghurt and defects
3. large scale preservation of table eggs

C. Give an account on

1. Manufacture and microbial defects of hard cheeses
2. Large scale manufacture of ice cream.
3. Application of HACCP in dairy industry with reference of pasteurized milk production